Prestige®

Popular

PRESSURE COOKER

Dear Customer,

TTK Prestige Limited are the pioneers and leaders in the category of pressure cookers in India. Prestige has the largest range of pressure cookers, Cookware , cleaning solutions and Kitchen appliances.

TTK Prestige exports its products across the globe. TTK Prestige has been constantly innovating on its products and has come up with almost all the new inventions, which will make the cooking experience safer and much more enjoyable . Prestige pressure cookers pass the stringent quality and safety standards and are ISI Marked.

Congratulations on buying into the brand new concept in Pressure Cooking! The Prestige Pressure Cooker is probably the most useful and versatile product in the Indian Kitchen and has been carefully designed with the discerning customer like you in mind.

Keeping in mind the ever growing requirements of the Customer, TTK Prestige has come out with an Induction cook- top friendly Pressure Cooker & Svachh Pressure cookers is yet an other innovation from TTK Prestige after extensive consumer research, dedicated to you.

Spices are an integral part of Indian cooking. They impart the rich aroma and flavour that is so unique to our cuisine. Yet, it's not just the spices that make Indian food delicious.

All in all, We are sure that you find prestige pressure cookers are the best value for your money and We wish you very happy times in cooking and serving delicious and authentic cuisine that you so lovingly serve to your family

SPECIAL FEATURES OF PRESTIGE POPULAR PRESSURE COOKER :

i) Svachh Models with Unique Deep Lid : Designed to prevent the messy starchy water from flowing down the cooker, keeping it clean and making it easy to maintain.

ii) This pressure cooker comes with 3 Safety device as follows :
   a) Weight Valve - New whistling weight valve with long lasting Stainless Steel Weight for pressure regulation to accurately time your pressure-cooking.
   b) GRS - The unique controlled GRS (Gasket Release System) which releases the pressure safely in case there is any abnormal build - up of pressure in the cooker.
   c) Metallic Safety Plug - An additional safety device provided which will fuse when the Pressure / Temperature inside the cooker exceeds safe level.

iii) Rugged handles with matt finish, aerodynamic curves for better grip, easy handling and cleaning.

iv) The prestige induction base pressure cookers now can be used for cooking on Induction Cooktop also.

v) The prestige popular pressure cookers can be used on Gas stove, Electric hot plates, Kerosene stoves, Halogen and ceramic hot plates.

Prestige Popular pressure cooker comes in the following variants.

Aluminium Pressure Cookers.

Prestige Popular, Popular Max, Prestige Popular Plus, Prestige Popular Svachh. Prestige Popular Plus Svachh.

SS Pressure Cookers.

Prestige Popular, Prestige Popular Svachh.

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Prestige Popular

IMPORTANT SAFEGUARDS

"When using pressure cookers, basic safety precautions should be followed ."

1) **Read all instructions before use.**
2) Before putting the PRD (weight valve) on the cooker, it should be ensured that the steam starts coming out of the vent pipe of the cooker freely.
3) Pressure cooker body should not be used for deep frying or as a tandoori pot, Since the strength of the metal may decrease to a dangerous level.
4) Do not touch hot surfaces. Use handles or knobs if required use gloves.
5) Close supervision is necessary when the pressure cooker is used near children.
6) Do not place the pressure cooker in a heated oven. (Not suitable for oven use)
7) Extreme caution must be used when moving a pressure cooker containing hot liquids.
8) Do not use pressure cooker for other than intended use. Refer Page 6 "How to Use your Prestige Popular Pressure cooker"
9) This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions"
10) Do not fill the body over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetable, do not fill the body over 1/2 full. Over filling may cause a risk of clogging the vent tube (Vent pipe) and develop excess pressure. See "Food preparation Instructions".
11) Food items which tend to foam, froth, and sputter are likely to block the pressure release device. Therefore, while cooking such items, the cooking instructions supplied by the manufacturer shall be strictly followed.
12) Always check the pressure release devices (vent tube) for clogging before use.
13) Never attempt to force open the pressure cooker. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced. If the handles of the body and lid are difficult to push apart, this indicates that the cooker is still pressurized. Do not use force to open the cooker. The pressure remaining in the cooker can be dangerous, see "Operating Instructions"
14) Do not use this pressure cooker for pressure frying with oil,
15) After the normal cooking pressure has been reached, reduce the heat to just above the sim position so that all the liquid inside the cooker which creates the steam, does not evaporate. Be aware that certain foods, such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (Steam vent) . These foods should not be cooked in a pressure cooker.
16) Ensure the handles are tight. If found loose please tighten the same before use. For safe pressure cooking, cracked, broken or charred handles should be replaced immediately.
17) It is recommended to replace with genuine Mini Metallic / Metallic Safety Plug (Fusible safety relief device) and gasket after one year of every day use for safe cooking.
18) For proper closure, lid handle must be directly above the body handle.
19) Never place anything over the weight as the weight valve is an accurately calibrated device to work upto a nominal pressure of 1 Kgf / cm^2.
20) Always buy genuine Prestige spare parts. Use of duplicate/other brand parts may affect the working of the safety devices.
21) Do not dry heat the Pressure Cooker. It may lead to fusing of safety plug, bulging of body base, separation of the Induction base / cladded base there by damaging the cooker.
22) Do not put the pressure cooker inside the dishwasher for washing.
23) In case, the safety relief device fuses, please take the cooker to an authorized service centre.

'SAVE THESE INSTRUCTIONS'

This product is for household use only.

PRINCIPLE OF PRESSURE COOKING

The principle behind this marvellous cooker that saves you so much of time, fuel and money is very simple. "Cooking under increased pressure and temperature."

When the water inside the pressure cooker boils, the inside pressure is designed to build upto 1 Kgf / cm^2 and at this pressure, the corresponding temperature is 120°C as against 100°C, which is the boiling point of water in conservative cooking. Hence, the foodstuffs get cooked much faster, which is upto four times the ordinary cooking. You therefore save upto 40% of your precious fuel. Besides these, the food cooked in Prestige Popular Induction Max retains its flavour and nutritive values.

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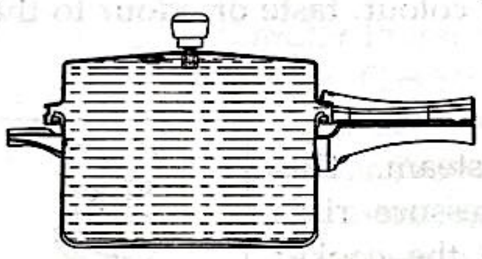
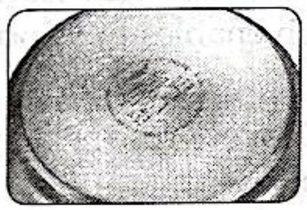
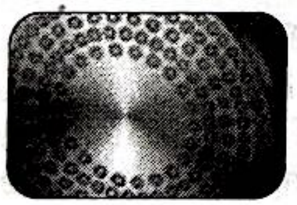
PRESTIGE POPULAR PRESSURE COOKER - GENERAL VIEW OF PARTS



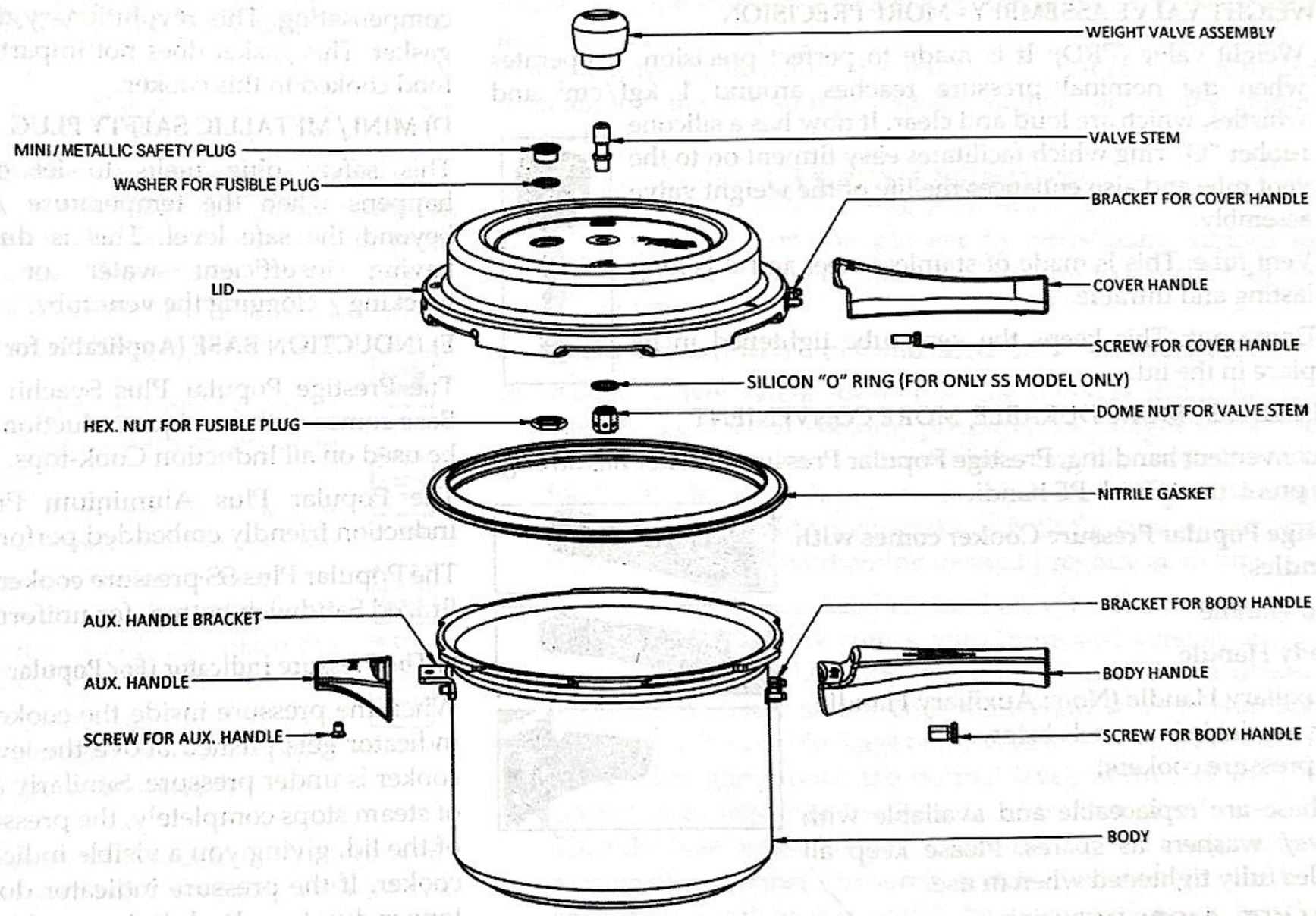
COOKER GROSS CAPACITY:
The full internal water capacity of the cooker, including the Body and Lid in closed condition.



Prestige stainless steel cookers come with induction friendly sandwich cladded base.



Induction Friendly Perforated Plate Base
For aluminium induction base models only.



*Auxiliary Handle is not available in models below 3.5 L pressure cookers

Due to continuous product improvements, actual parts in your pressure cooker may differ slightly from the illustration above.

Product image shown is for Illustration purpose only and the shape of actual product may vary according to the Model.

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A) WEIGHT VALVE ASSEMBLY - MORE PRECISION

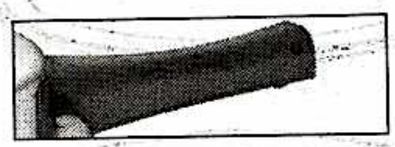
1) Weight valve (PRD): It is made to perfect precision. It operates when the nominal pressure reaches around 1 kgf/cm² and whistles, which are loud and clear. It now has a silicone rubber "O" ring which facilitates easy fitment on to the vent tube and also enhances the life of the weight valve assembly.

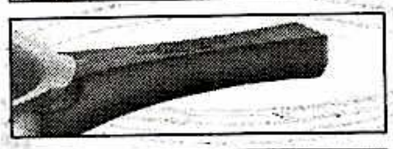
2) Vent tube: This is made of stainless steel and it is long lasting and durable.
3) Dome nut: This keeps the vent tube tightened in its place in the lid.

B) HANDLES - MORE DURABLE, MORE CONVENIENT

For convenient handling, Prestige Popular Pressure Cooker has strong, heat proof, matt finish PF handles.

Prestige Popular Pressure Cooker comes with 3 handles:





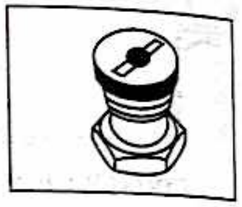
1) Lid Handle
2) Body Handle
3) Auxiliary Handle (Note: Auxiliary Handle is not available in models below 3.5 L pressure cookers)

All these are replaceable and available with screws/ washers as spares. Please keep all handles fully tightened when in use.

C) GASKET - MORE DURABLE

Prestige Popular Pressure Cooker comes with food grade nitrile rubber gasket which is self compensating. This revolutionary design will enhance the life of the gasket. This gasket does not impart any colour, taste or odour to the food cooked in this cooker.

D) MINI / METALLIC SAFETY PLUG



This safety plug melts to let out steam. This happens when the temperature / Pressure rises beyond the safe level. This is due to the cooker having insufficient water or food particles blocking / clogging the vent tube.

E) INDUCTION BASE (Applicable for Induction friendly Models)

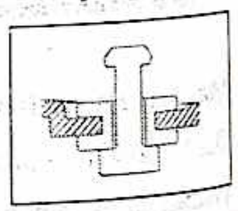
The Prestige Popular Plus Svachh Pressure Cooker with Induction Base comes with a unique induction base which enables the Cooker to be used on all Induction Cook-tops.

The Popular Plus Aluminium Pressure Cooker comes with an Induction friendly embedded perforated plate base.

The Popular Plus SS pressure cooker comes with an Induction friendly Brazed Sandwich bottom for uniform heat conduction.

F) The Pressure Indicator (For Popular Max Pressure Cookers)

When the pressure inside the cooker starts building up, the pressure indicator gets pushed above the level of lid. This indicates that your cooker is under pressure. Similarly after cooking is over and the issue of steam stops completely, the pressure indicator will drop to the level of the lid, giving you a visible indication that you can safely open the cooker, If the pressure indicator does not drop for a longer duration, Push it down with a metal spoon as the food particles may prevent it from falling down.



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USE ON DIFFERENT HEAT SOURCES

The Prestige Popular Pressure Cooker can be used on many different heat sources namely : Gas Stove, Electric Hot Plate, Induction cook-top (Select Models), Ceramic Cook top, and Halogen Cook top.

Never use the Popular Pressure Cooker on industrial gas burners.

Gas Stove : Ensure maximum heat / flame before placing Prestige Popular Pressure Cooker on the stove. However ensure that the flame is always within the base of the Cooker. For cookers 3.0 L and below , always use only small burner of the gas stove. Reduce the heat / flame just above the sim position as soon as pressure builds up and whistles the first time.

Electric Hot Plate : Place the Cooker on the hot plate and turn on maximum power. Reduce the heat as soon as pressure builds up and whistles the first time.

Halogen Cook-top : Place the Cooker on the halogen cook top and turn on maximum power. Reduce the heat as soon as pressure builds up and whistles the first time.

Induction Cook-top : When using the Induction compatible Popular Pressure Cooker on Induction Cook-top, place the Cooker on Induction Cook-top and press the appropriate function to start cooking. Please note the rate of heat absorbed by the Cooker may vary between different models of Induction Cook-top. Reduce the power as soon as pressure builds up and whistles the first time.

Prestige recommends Prestige range of Induction Cook-tops for Prestige Popular Plus Pressure Cookers. The Prestige Induction Cook-top is a modern gadget for healthy and safe cooking.

Ceramic Cook-top: Place the Cooker on the Ceramic cook top and turn on maximum power. Reduce the heat as soon as pressure builds up and whistles the first time.

Please read the instruction manual which comes with every form of heat source before use.

Note : Reduce the heat after the first whistle, just to the level sufficient to maintain the whistling (Usually slightly above the minimum heat setting.

SAFETY FEATURES

TTK Prestige has been the pioneer in introducing various safety features for the consumers. Prestige Pressure Cooker comes with 3 safety features.

a) Weight Valve (PRD) b) Controlled GRS c) Safety Plug

a) Weight Valve (PRD): As soon as the pressure inside the Cooker reaches the normal cooking pressure, the weight valve releases steam with a loud and clear whistle. For the normal cooking of food, a maximum of three or four whistles are adequate to complete the cooking. Weight valve works as both the control and pressure regulating device maintaining desired pressure at all times.

b) Controlled GRS (Gasket Release System) : The Prestige Popular Pressure Cooker now comes with improved version of the GRS namely the Controlled GRS. This unique safety device makes your Cooker completely safe even if the weight valve fails to function due to over load or blockage of the vent tube. As the pressure inside the Cooker goes above the normal level, portion of the Prestige Gasket is pushed out by the excess pressure inside the Cooker. Then the hole on the lid gets exposed gently releasing the steam in a controlled manner. (In some models, the lids are provided with only the slot and through which the steam is released when the GRS operates). The steam is released in a vertically up direction with a steam jet sound, making it absolutely safe. Popular Aluminium Pressure cooker with capacity above 5 litre come with GRS feature

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in which the excess steam is released through the slot during GRS operation.

Once the GRS operates, the stove should be immediately switched off. Allow the Cooker to cool down. Now open the lid and the Prestige Gasket should be removed, washed with water and placed back in position. However, we recommend, the user to examine the reason for the weight valve not functioning. The user should check and ensure that the vent tube hole is clean and clear.

c) Metallic Safety Plug : If for any reason the safety features like weight valve or a controlled GRS fails to function, the fusible metallic safety plug melts to let out steam. This could only happen when the temperature / pressure rises beyond the safe level. This is due to the cooker having insufficient water or food particles blocking / clogging the vent tube.

HOW TO USE YOUR PRESTIGE POPULAR PRESSURE COOKER (FOOD PREPARATION INSTRUCTIONS / OPERATING INSTRUCTIONS)

1) Water to be used: Before you start cooking in the Pressure Cooker, clean the cooker before first use thoroughly 2 to 3 times with hot water along with detergent. Make sure that there is enough water in the Pressure Cooker. The quantity of water varies with the model of the Cooker.

For the first 15 minutes of cooking, pour 300ml or 1½ cups of water for upto 3L Cooker models. And pour 400ml (2 cups) of water for other Cooker models. For every additional 15 minutes of cooking add 100ml (1 cup) of extra water.

Your Prestige Pressure Cooker should not be filled more than 2/3rd of its body capacity. When cooking foods that expand during cooking such as rice or dried vegetable, do not fill the body over 1/2 full. Over filling may cause risk of clogging the vent tube (Vent Pipe) and develop excess pressure.

When cooking liquid foods, please use the quantity of water as specified in the recipe (Please write to us for free cookbook). For cooking milk dishes, start with a low heat to bring the milk to boil and then turn it up to pressure.

When cooking cereals like Toordal allow few minutes before closing the lid to avoid excess froth. Add one spoon of oil or any cooking medium while cooking dal. Soak the dal in water for 30 min before cooking which will reduce the froth. When you cook dal, particularly in small capacity cooker, the dal frothing is unavoidable with the whistling weight valve.

2) Procedure: Prestige Popular Pressure Cooker comes without separators and is ideal for direct cooking.

To do direct cooking, always take correct quantity of water as mentioned above which is required for steam generation, in addition to the water required for cooking the foodstuff. This comes by practice as it is dependent on the quality of rice, dal etc and also the individual taste and preferences. Normally, the recommended quantity of water for rice is 1:2 ½ (Rice:Water) and for dal is 1:1 ½ (Dal:Water).

Note : Prestige popular pressure cooker comes without separators. When you use your own separators / vessels inside the pressure cooker for cooking, Please ensure that the height of the Separators / vessel is not more than 2 / 3 rd the height of the cooker body. Also do not cover the top vessel with a plate which might block the safety devices. Always use trivet when you use your own Separators/ Vessels.

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Ensure that the vent tube is completely free of any blockage before closing the lid.

This can be done by looking through the vent tube hole and ensuring that the light is visible.

Ensure that the Prestige Gasket is properly placed in its place in the lid.

Place the lid on the body of the Cooker with the arrow mark of the lid in line with the arrow mark on the body handle, press down the lid gently and turn the lid handle clockwise to bring it exactly above the body handle.

Now place the Cooker on high heat. However ensure that the flame is always within the base of the Cooker. Once steam starts coming out of the vent tube steadily, place the weight valve on the vent tube and press it down. It will get engaged with the vent tube with a 'CLICK.

When the Pressure Cooker reaches the full pressure, the weight valve will whistle. Now reduce the heat till the required cooking time. Normally, you can shut off the flame after a maximum of 3 or 4 whistles depending on the flame and the foodstuff to be pressure-cooked. By experience, you will be able to determine the exact number of whistles required.

After cooking, put off the heat source, take the cooker off the stove and allow it to cool. Do not attempt to open the lid if the Pressure cooker is under pressure, remove the weight valve first, Ensure no escape of steam through the vent tube and then open the lid, by turning the lid handle anti-clockwise till the arrow mark of the lid is aligned in line with the arrow mark on the body handle.

Wash the Cooker before first use and after each use. Remove the Prestige Gasket. Wash it and hang it on a peg till the next use.

Store the weight valve separately.

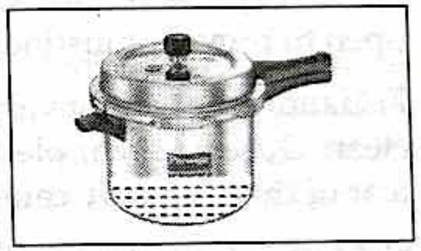
DO'S AND DONT'S

Please read the following instructions very carefully to ensure that your Prestige Pressure Cooker is always kept in good working condition.

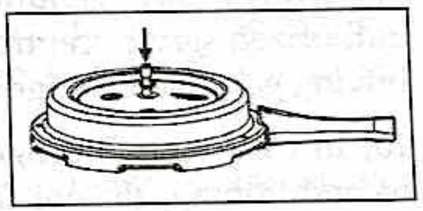
DO's

Read all the instructions:

1) Follow instructions on minimum water quantity and maximum food quantity. Remember that less than minimum water can result in "boil dry" The recipe will be ruined, the safety plug may get fused and food may be baked to such an extent that resultant stains will be hard to remove. This can also lead to base bulge in the body, Induction plate base / Sandwich bottom may peel off & cooker may also get damaged.



2) Always ensure that the vent tube is completely free of any blockage before closing the lid. This can be easily done by looking through the vent tube and ensuring that the light is visible. Always keep the vent tube clean and fastened tight to the lid. Clogged vent tube can be cleaned by forcing a jet of water through the vent tube hole or by cleaning the vent tube with a pin through it.



3) Ensure that the Prestige Gasket is properly placed in its place in the lid. After cooking, wash the Prestige Gasket and hang it on a peg. This will improve the life of the Prestige Gasket.

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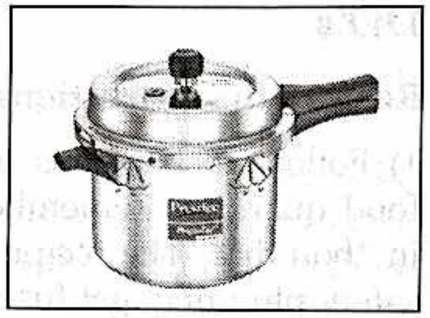
4) If the steam escapes around the lid, it could be that a new Gasket should be fitted. Before doing so, please have the Pressure Cooker checked for any nicks on the rim of the body. Please take it to the nearest Regional/Authorized Service Centre of Prestige for a thorough check up.



5) Avoid damage to the sealing rim of the lid and the body while serving or cleaning the Cooker. This may cause leakage of steam.

6) Always store the Cooker with its lid open to prevent mustiness.

7) Handle the weight valve carefully. Keep it clean. Once in a year please change the silicon 'O' ring, as the wear and tear of this ring may cause the weight to jump.

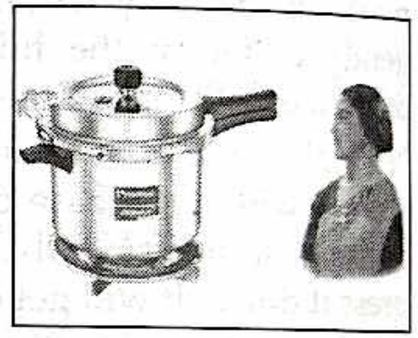
8) Always keep the handles fully tightened.

9) Always buy genuine Prestige Spare Parts from the Prestige authorized service centre, nearest to you. Insist on a cash memo when buying genuine Prestige spare parts.

10) In case your Prestige Pressure Cooker requires any servicing or reconditioning, do not try to repair it yourself. Please take it to the nearest Authorized Service Centre or the Prestige Xclusive Store or write to the company for advice / directions. It is recommended to take your cooker to authorised service centre once a year to ensure that the cooker is always in good working condition

11) Always thoroughly wash every surface of the prestige cooker soon after each use with hot water and soap or cleaning powder. Any oil/ fat left on the surface may carbonize when cooker is again placed on heat. Do not leave food / water in your prestige cooker over night or for a long duration . Chemicals in the decomposing food / Natural salts in the water will attack the metal and can develop pits / scaling / Discolouration. Use a plastic or nylon scrubber or brush. After cleaning, wipe dry , as the metal can get pitted if left wet. Preferably use soft water for cooking and washing as the salts in the hard water may lead to pitting and discolouration over a period of time.

12) Preferably use soft water for cooking and washing as the salts in the hard water may lead to pitting over a period of time.



13) Always replace the Mini MSP / MSP and the gasket once a year.

14) Always keep the Pressure Cooker on the stove in such a way that the handles are facing you and the GRS slot is away from you (refer illustration) to prevent accidental scalding, if and when the GRS operates.

15) When you are using your own separators / Vessels inside the cooker for cooking, never allow the safety devices to become blocked during use, by covering the inside vessels with a plate or by keeping larger vessels inside. Please ensure that the height of the Separators / Vessel is not more than 2/3rd the height of the cooker body. Always use trivet with sufficient water when you use your own Separators/ Vessels when cooking

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DON'Ts

1) Never place a dry / empty Pressure Cooker on a heat source. If you use the Pressure Cooker without any water, the gasket may get burnt or the safety plug may melt. The base may bulge, Induction base may peel off & the Cooker may also get damaged and does not cover under warranty.
2) Always throughly wash every surface of the prestige cooker soon after each use with hot water and soap or cleaning powder. Any oil/fat left on the surface may carbonize when cooker is again placed on heat.
3) Do not fill the pressure cooker more than 2/3 rd of its body capacity. When cooking foods that expand during cooking such as rice, dal or dried vegetables, do not fill the unit over half full.
4) Do not attempt to force open the lid when under pressure. Wait until the pressure inside the cooker is reduced to Zero.
5) Do not interchange the lids or Weight Valve of your pressure cooker when you have two or more cookers of different range and type.
6) In case of induction friendly models, dry heating the Cooker or using excessive heat may lead to the separation of the induction plate base from the body / Sandwich cladded base. Dry Heating the Cooker could lead to discoloration of the induction plate base / Sandwich cladded base / body. Warranty will not cover this type of misuse.
7) Your Prestige Pressure Cooker should not be filled more than two third of its body capacity. When cooking foods that expand during cooking such as rice, dal or dried vegetables, do not fill the unit over half full.
8) Never attempt to force open the lid of the Cooker, until the pressure inside the Cooker is reduced to zero.
9) Never tap the rim of the Cooker body with serving spoons, forks etc. as these may nick the sealing surface and allow steam to escape and cooker will leak.
10) Never leave the Cooker in water for long hours.
11) Do not use harsh abrasives such as steel wool, steel brushes, ash or mud to clean the prestige pressure cooker . This can cause microscopic scratches which may cause water to lodge which eventually could lead to the development of black pit marks.
12) Do not try to repair the pressure cooker yourself and do not substitute with spurious parts. Never replace the Metallic Safety plug with other plugs, screws nuts etc. Do not replace Gasket with Spurious gasket . Get a genuine Prestige Metallic Safety plug / Gasket and replace it instead.
13) Pressure Cooker should not be used for deep frying or as a tandoori pot.
14) Do not interchange the lids of your Pressure Cooker when you have two or more Cookers of different range.
15) Do not leave food / water / dirty food in your prestige pressure cooker over night or for a long duration. Chemicals in the decomposing food / Natural salts in the water will attack the metal and can develop pits / Scaling/ Discolouration.

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16) Do not try to move the pressure cooker when pressure is built inside during cooking or after cooking.

CAUTION

- Do not touch hot surfaces of the cooker. Use handles or knobs for handling the Cooker. Use gloves, if required. Replace the handle if it is cracked, broken, or charred. Do not use the cooker without handles / broken handles.
- Never subject the Pressure Cooker to dry heat.
- Always buy genuine Prestige spare parts. The company is in no way responsible for any damage or injury caused by use of duplicate / spurious / other brand spare parts.
- When you use your own vessel / separators inside the pressure cooker for cooking, please ensure that the height of the vessel is not more than 2/3 rd the height of the cooker body. Also, do not cover the top vessel with a plate which might block the safety devices. Always use trivet with sufficient water when you use your own Separators / Vessels when cooking.
- Never allow cooked food or water to stay in the cooker body for a long time to avoid pitting and discoloration.
- Improper closing of the lid is unsafe and could result in accident. Ensure the lid handle is aligned with Body handle while closing.
- Do not force open the pressure cooker until internal pressure has been reduced by removing the weight valve or the unit has cooled. If the handles of the body and lid are diffcult to push apart, this indicates that the cooker is still pressurized.

HOW TO SERVICE YOUR PRESTIGE POPULAR PRESSURE COOKER

For the convenience of our customers, we have established a wide network of Authorized Service Centres throughout the country where trained mechanics will service your Cooker with special tools. Please note that all these Authorized Service Centres are provided with a CERTIFICATE by the Company stating that the concerned outlets/shops are Prestige Authorized Service Centre. The validity period of the service centre is also given in the certificate. Always contact the Prestige Authorized Service Centre nearest to you. In case of any complaint/comments, please write for prompt attention to:

Customer Service Cell

TTK Prestige Limited

No.110/5, Aruna Arcade, First Floor, Lalbagh Road,
Sudhamanagar, Near Urvashi Theatre, Bangalore - 560 027
Ph: 080-6000 4411
email : customercare@ttkprestige.com

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HOW TO MAINTAIN YOUR PRESTIGE POPULAR PRESSURE COOKER

The Body and the Lid:

Prestige Popular Pressure Cooker is made of Virgin aluminium alloy or Stainless Steel. Wash the body and the lid in hot soap water and dry immediately.

DO NOT wash Prestige Popular Pressure Cooker in the dishwasher. Harsh chemicals like dishwasher detergents will damage the surface. Do not use steel wool and harsh detergents etc., to wash the Prestige Popular Pressure Cooker.

To keep your Prestige Popular Pressure Cooker looking always new, please follow the instructions given below.

a) Avoid leaving foodstuff especially those containing salt in the Cooker overnight. As it may cause pitting and discolouration inside the Cooker.

b) After each use, wash it with the hot soapy water, rinse and dry thoroughly.

c) For stubborn stains, it is recommended that you use a nylon scrubber.

d) Avoid the use of metal scouring pads or hard abrasives for cleaning the Cooker as they may cause scratches.

Discoloration:

Certain properties of water and certain minerals of food can cause darkening of the inside of the Cooker, especially in Aluminium pressure cookers up to the water level. This is quite harmless. This discoloration does not affect aluminium or the food cooked in it, in any way. When this discoloration occurs, it can be removed by boiling water with a small ball of tamarind or a piece of lime or tartaric acid/citric acid for about 15 to 20 minutes. This will remove darkening.

Weight Valve:

To clean the weight valve occasionally, soak it in soap water. However, clear out all the traces of soap before reuse.

Prestige Gasket:

After cooking, remove the Prestige Gasket from the lid. Wash and hang it on a peg till next use.

Storing:

Do not store the Pressure Cooker in a sealed or closed condition. This will prevent mustiness as there will be circulation of air. Always store the weight valve separately.

Serving:

While using Pressure Cooker for direct cooking or serving, care should be taken to see that the spoons, ladles, forks and other utensils are not tapped against the rim of the body as this may nick its sealing surface and allow the steam to escape.

Fixing of Spare Parts:

Always buy genuine Prestige Popular Pressure Cooker Spare Parts. It is recommended that you buy spare parts at Prestige Authorized Service Centre nearest to you. Before making the purchase, please check whether the shop is a Prestige Authorized Service Centre. All such service centres are provided with a CERTIFICATE stating that the concerned shop is the Prestige Authorized Service Centre. Collect the cash memo and retain it with you.

1. To replace the Metallic Safety Plug in Aluminium Cookers

Once the metallic safety plug has fused, do not try to repair it. Please purchase a genuine metallic safety plug. Take out the fused safety

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plug by unscrewing the nut and fix the new safety plug with the "O" ring / Washer provided. If the cooker base is deformed, take the cooker to the authorised service center.

2. **Prestige Popular Pressure Cooker comes with lid handle, body handle and auxiliary handle. For fixing the spare handles :**

a) To remove the body handle, unscrew the body handle screw underneath the handle. Align the new body handle with the flame guard properly fitted on to the mouth of the body handle, to the body handle bracket. Insert the screws and fasten tightly.

b) To remove the lid handle, unscrew the lid handle screw from underneath the handle. To refix the new lid handle, align the new handle to the lid handle bracket and tighten the screw firmly.

c) To remove the Auxiliary Handle, unscrew the handle screw and take out the handle from the bracket. Align the new handle with the bracket, insert the screw and fasten tightly. (Note: Auxiliary Handle is not available in models upto 3 litre capacity)

In case you have any problem in fixing the spare parts of the Cooker, please take the Cooker to the Authorized Service Centre or the prestige Xclusive store where the genuine parts can be bought and fixed.

WARRANTY

The manufacturer of Prestige Popular Pressure Cooker offers a 5 year warranty from the date of purchase on the material and workmanship of their Cooker. Damage caused by overheating and separation of the induction plate base / sandwich cladded base from the body and body base bulge due to dry heating and excessive heat, soiling, scratches, pittings discolouration are excluded from the warranty. Normal wear and tear to fittings and gaskets are not covered by the warranty.

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Prestige Popular

COOKING REFERENCE GUIDE

Size of cooker	Type of Rice	Max. Qty. that can be cooked	Qty. of water required	Pressure cooking time/Method of cooling
1.5 / 2 litre	Kolam Basmati Parboiled	1 1/4 cups (250 gms.) 1 1/4 cups (250 gms.) 1 cups (200 gms.)	1 2/3 cups (400 ml.) 1 2/3 cups (400 ml.) 1 2/3 cups (400 ml.)	**Kolam Rice:** From 1.5 litre to 12 litre sizes, pressure cooking time is **2 minutes.** Thereafter, allow cooker to cool naturally. **Basmati Rice :** From 1.5 litre to 12 litre sizes, pressure cooking time is **3 minutes**. Thereafter, allow cooker to cool naturally for 5 minutes and release pressure by slight lifting of vent weight. **Parboiled Rice :** From 1.5 litre to 12 litre sizes, pressure cooking time is upto **3 minutes**. Thereafter, allow cooker to cool naturally. **Note:** Cooking time will vary according to the cooker size and heat input and the ingredients. The details given here are for guidance only.
3 litre	Kolam Basmati Parboiled	2 cups (400 gms.) 2 cups (400 gms.) 1 3/4 cups (350 gms.)	2 cups (500 ml.) 2 cups (500 ml.) 2 3/4 cups (700 ml.)	
4 litre	Kolam Basmati Parboiled	3 1/2 cups (700 gms.) 3 1/2 cups (700 gms.) 3 cups (600 gms.)	4 1/2 cups (1.1 lit.) 4 cups (1 lit.) 4 3/4 cups (1.2 lit.)	
5 litre	Kolam Basmati Parboiled	4 1/2 cups (900 gms.) 4 1/2 cups (900 gms.) 4 1/2 cups (900 gms.)	5 1/2 cups (1.4 lit.) 5 cups (1 1/4 lit.) 7 1/4 cups (1.8 lit.)	
6.5 litre	Kolam Basmati Parboiled	5 cups (1 kg.) 5 cups (1 kg.) 5 cups (1 kg.)	6 cups (1 1/2 lit.) 5 1/4 cups (1.3 lit.) 8 cups (2 lit.)	
8 litre	Kolam Basmati Parboiled	6 cups (1.2 kgs.) 6 cups (1.2 kgs.) 8 cups (1.2 kgs.)	7 1/4 cups (1.8 lit.) 7 1/4 cups (1.8 lit.) 9 1/2 cups (2.4 lit.)	
10 litre	Kolam Basmati Parboiled	7 1/2 cups (1 1/2 kgs.) 7 1/2 cups (1 1/2 kgs.) 7 1/2 cups (1 1/2 kgs.)	9 cups (2 1/4 lit.) 9 cups (2 1/4 lit.) 12 cups (3 lit.)	

Note : When cooking in 1.5L, 2L, 3L & 3.5L sizes , small burners are recommended. Time mentioned above is after the first whistle , Which for reference . The actual cooking time may varry depending on the size, Quantity & Nature of food, Heat source.

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SPARE LIST FOR ALUMINIUM POPULAR / POPULAR MAX PRESSURE COOKER

Sl.No	SKU CODE	DESCRIPTION OF PART	SUITABLE MODEL (LITRE)
1	60005	Mini Gasket PM3	Popular / Popular Max 2, 3 L Aluminium
2	60000	Mini Gasket G1	SS Popular 2.5, 3 L
3	60006	Junior Gasket PM5	Popular / Popular Max 4, 5, 6 L Aluminium
4	60001	Junior Gasket G2	Popular Aluminium 5.5, 6.5, JDPP
5	60002	Senior Gasket G3	Popular 7.5, 8.5, 10, 12 & SDPP Aluminium
6	60446	Baby Handi Gasket	1.5, 2.0 L Tall Aluminium, 1.5, 2 L Stainless Steel
7	60010	Junior Gasket Stainless steel	3.5, 5 L Stainless Steel
8	60407	Senior Gasket Stainless steel	7.5 L Stainless Steel
9	60095	Junior Aux Handle A type	Popular 4, 5, 5.5, 6, 6.5 L Aluminium & 3.5, 5 L
10	60090	Supreme A type Aux Handle	Popular 7.5, 8.5, 10, 12 L, JDPP & SDPP Aluminium, 7.5 L SS Popular
11	60597	Junior Body Handle	Popular 4, 5, 5.5, 6, 6.5 L, JDPP Aluminium
12	60598	Senior Body Handle	Popular 7.5, 8.5, 10, 12 L & SDPP Aluminium
13	60043	Junior Cover Handle	Popular 4, 5, 5.5, 6, 6.5 L, JDPP Aluminium & Popular Max 2L, 3L, & 5L Aluminium
14	60044	Senior Cover Handle	Popular 7.5, 8.5, 10, 12 L & SDPP Aluminium
15	60113	MSP- Metallic Safety Plug	All Aluminium Popular / Popular Max Models
16	60115	Mini MSP	SS Popular All Models
17	60700	Mini Body Handle Popular	Popular 1.5, 2, 2.5, 3 L
18	60701	Mini Cover Handle Popular	Popular 1.5, 2, 2.5, 3 L
19	61323	SS Wt. Valve Assy Dia 23mm	All Models
20	60704	SS Wt Valve Sleeve only 23mm	All Models
21	60702	SS Valve Stem W/Dome nut	All Models
22	60427	Silicone O Ring for Weight Sleeve	All models
23	60614	Grommet with VPI - Blue	All Popular Max Models

GROSS CAPACITY & BODY CAPACITY

Cooker Model	Gross Capacity	Body Capacity
Aluminium	**In Litre**	
Popular Tall	1.5	1.2
Popular Tall	2.0	1.7
Popular	2.0	1.4
Popular	3.0	2.4
Popular	4.0	3.0
Popular	5.0	4.1
Popular	5.5	4.2
Popular	6.0	4.6
Popular	6.5	5.4
Popular	7.5	5.4
Popular	8.5	6.4
Popular	10.0	8.0
Popular	12.0	8.8
Popular Svachh Tall	1.5	1.3
Popular Svachh Tall	2.0	1.7
Popular Svachh	2.0	1.4
Popular Svachh	3.0	3.4
Popular Svachh	4.0	3.0
Popular Svachh	5.0	4.1
Junior Deep Pan	4.0	3.0
Senior Deep Pan	6.0	4.0
STAINLESS STEEL		
Popular	1.5	1.4
Popular	2.0	1.8
Popular	3.0	2.7
Popular	5.0	4.6
Popular	7.5	7.0

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Prestige Popular

WARRANTY - TERMS & CONDITIONS

The manufacturer of Popular Pressure Cooker offers a 5 year warranty for the Pressure Cooker from the original date of purchase and will, during this period, replace the Pressure Cooker free of charge, if there is any defect due to faulty material or workmanship, subject to the following terms and conditions.

1. The Pressure Cooker is used properly in accordance with the instructions given in the Instruction manual.
2. The warranty does not cover any Pressure Cooker attended to by others excepting those from our Authorised Service Centres.
3. Replacement parts such as Safety Plug, Gasket, Handles, Screws, Weight Valve, Vent Tube and Nuts are not covered by this warranty as these parts require periodic renewal.
4. Damage caused by overheating, dry heating, soiling, scratches, pittings discolouration and separation of Perforated base plate / Cladded base from the body due to dry heating and excessive heat are excluded from the warranty. Normal wear and tear to the fittings and gaskets are not covered by the warranty.
5. The decision of the manufacturer is final in all cases of complaints.
6. The warranty card duly stamped and signed by the dealer along with the cash memo, should be preserved and produced along with the unit sent to any of our Service Centres in India, otherwise the claim will be treated as invalid.
7. The warranty does not cover any Pressure Cooker fitted with spurious / duplicate parts.
8. The warranty does not cover if the pressure cooker is used on Industrial gas burner.
9. Colour fading in HA are not covered under warranty.
10. Any issue related to food sticking to the cooking surface, is not covered under warranty. Expecially in case of HA Cooker as HA Cooker is not nonstick .Food will require oil or water or carefull control of heat to prevent sticking.

Registered Office:

TTK Prestige Ltd., Plot No. 38, Sipcot Industrial Complex, Hosur- 635126, Tamil Nadu, India.

Customer Service Cell:

TTK Prestige Limited, No.110/5, Aruna Arcade, First Floor, Lalbagh Road, Sudhamanagar,
Near Urvashi Theatre, Bangalore – 560 027, Telephone No. 080-6000 4411. Email: customercare@ttkprestige.com

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